

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01-17-06Day: TuesdayBREAKFAST – Arrival Time: 0710

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble egg, Turkey Bacon			160°
Hot Cereal	150 or More	French Toast			60°
Juice	40				
Milk	38 - 40	milk			40°
		mandarine.			40°

LUNCH – Arrival Time: 1200

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	turkey burger			160°
Stew	160 or more	vege salad.			40°
Hot Starch	150 or more				
Hot Vegetables	160 or more	tomatoe soup			180°
Canned fruits/Pudding	40 or less	chopped fruits assorted			40°
		tuna sandwich.			40°
		milk			

DINNER – Arrival Time: 1705

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	fish fillet			160°
Stew	160 or more	rice			180°
Soup	175 or more	egg soup.			180°
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	dinner roll.			40°
Milk	40 or Less	milk			40°
		tuna sandwich.			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01-16-04Day: MondayBREAKFAST – Arrival Time: 0725

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Hash brown			160°
Hot Cereal	150 or More	Potatoes			160°
Juice	40	Banana muffin			88°
Milk	38 - 40	milk.			40°
		Jelly			40°
		crackers			40°
		apple			40°

LUNCH – Arrival Time: 1202

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Pork chop			160°
Stew	160 or more	mix vege			160°
Hot Starch	150 or more	dinner roll			40°
Hot Vegetables	160 or more	waldorf salad			40°
Canned fruits/Pudding	40 or less	milk			40°

DINNER – Arrival Time: 1700

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chicken dumplings			160°
Stew	160 or more	rice			180°
Soup	175 or more	steamed broccoli			180°
Hot Vegetables	160 or more	Cantaloupe			40°
Canned fruits/Pudding	40 or less				
Milk	40 or Less	milk.			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01-15-06Day: SundayBREAKFAST – Arrival Time: 0730

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Pancake, bacon			140°
Hot Cereal	150 or More	crackers			40°
Juice	40	juice			40°
Milk	38 - 40	milk			40°
		orange			40°

LUNCH – Arrival Time: 1205

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	chicken			140°
Stew	160 or more	rice			180°
Hot Starch	150 or more	titiyas			40°
Hot Vegetables	160 or more	local seasoned Vege.			40°
Canned fruits/Pudding	40 or less	French island mix fruit.			40°
		milk			40°

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Beef			160°
Stew	160 or more	rice			160°
Soup	175 or more	soup			180°
Hot Vegetables	160 or more	dinner roll			40°
Canned fruits/Pudding	40 or less				
Milk	40 or Less	milk			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01-14-06Day: SaturdayBREAKFAST – Arrival Time: 0735

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	boiled egg			160°
Hot Cereal	150 or More	pumpkin soup.			180°
Juice	40	Jelly			40°
Milk	38 - 40	milk			40°
		bread			40°
		orange			40°
		crackers.			40°

LUNCH – Arrival Time: 1217

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	chicken			160°
Stew	160 or more				160°
Hot Starch	150 or more	rice			160°
Hot Vegetables	160 or more	stir fry veg.			80°
Canned fruits/Pudding	40 or less	grapes, dinner roll			40°
		milk			40°
		sandwich.			40°

DINNER – Arrival Time: 1735

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more	beef stew.			180°
Soup	175 or more	carrot			60°
Hot Vegetables	160 or more	rice.			160°
Canned fruits/Pudding	40 or less	dinner roll			40°
Milk	40 or Less	milk			40°
		apple. sandwich			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01.13.06Day: Friday

BREAKFAST – Arrival Time: _____

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More				
Juice	40				
Milk	38 - 40				

LUNCH – Arrival Time: 1200

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	<u>Beef.</u>			<u>160°</u>
Stew	160 or more	<u>Rice</u>			<u>160°</u>
Hot Starch	150 or more				
Hot Vegetables	160 or more	<u>vege salad</u>			<u>40°</u>
Canned fruits/Pudding	40 or less	<u>dinner roll</u>			<u>40°</u>
		<u>Jello</u>			<u>40°</u>
		<u>milk. & sandwich.</u>			<u>40°</u>

DINNER – Arrival Time: 1658

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	<u>Buttered fish</u>			<u>140°</u>
Stew	160 or more	<u>steamed rice</u>			<u>160°</u>
Soup	175 or more	<u>miso soup.</u>			<u>180°</u>
Hot Vegetables	160 or more	<u>cabbage, carrots & bell pepper</u>			<u>60°</u>
Canned fruits/Pudding	40 or less				
Milk	40 or Less	<u>milk</u>			<u>40°</u>
		<u>sandwich</u>			<u>40°</u>

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01.12.06Day: ThursdayBREAKFAST – Arrival Time: 0745

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French toast, turkey bacon			140°
Hot Cereal	150 or More				
Juice	40				
Milk	38 - 40	milk			40°

LUNCH – Arrival Time: 1208

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Bake chicken.			140°
Stew	160 or more				
Hot Starch	150 or more	bake potatoes			160°
Hot Vegetables	160 or more	peas, carrots.			40°
Canned fruits/Pudding	40 or less	raising pineapple salad.			40°
		dinner roll.			40°
		sandwich. milk			40°

DINNER – Arrival Time: 1750

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pork			140°
Stew	160 or more	rice			140°
Soup	175 or more	vege soup.			180°
Hot Vegetables	160 or more	crab + broccoli soup.			160°
Canned fruits/Pudding	40 or less	dinner roll.			40°
Milk	40 or Less	milk			40°
		sandwich.			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups; tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01-11-06Day: WednesdayBREAKFAST – Arrival Time: 0720

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled egg, Hash brown.			160°
Hot Cereal	150 or More	brown potatoes.			160°
Juice	40	Juice.			40°
Milk	38 - 40	milk.			40°
		butter wheat toast.			40°
		Jelly.			40°

LUNCH – Arrival Time: 1025

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	ground beef			160°
Stew	160 or more				
Hot Starch	150 or more	mash potatoes.			160°
Hot Vegetables	160 or more	broiled vege.			160°
Canned fruits/Pudding	40 or less	dinner roll			40°
		wafers.			40°
		milk & peach.			40°

DINNER – Arrival Time: 1710

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pork			160°
Stew	160 or more	rice			160°
Soup	175 or more	Onion Soup.			180°
Hot Vegetables	160 or more	Broccoli Salad			40°
Canned fruits/Pudding	40 or less	bread.			40°
Milk	40 or Less	milk			40°
		Sandwich			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01.10.06Day: TuesdayBREAKFAST – Arrival Time: 0730

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	scuramble egg			160°
Hot Cereal	150 or More	muffin			40°
Juice	40	1 jelly			40°
Milk	38 - 40	milk			40°

LUNCH – Arrival Time: 1217

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Ham			160°
Stew	160 or more	escaloped apples			160°
Hot Starch	150 or more	steamed tapioca			160°
Hot Vegetables	160 or more	basil tomatoes			40°
Canned fruits/Pudding	40 or less	dinner roll.			40°
		milk			40°
		Ham & cheese sandwich.			40°

DINNER – Arrival Time: 1719

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BBQ Fish w/ tartar sauce			160°
Stew	160 or more	Corn Crab soup.			160°
Soup	175 or more	rice			160°
Hot Vegetables	160 or more	asparagus w/ cheese sauce			80°
Canned fruits/Pudding	40 or less	Orange.			40°
Milk	40 or Less	milk,			40°
		Ham & cheese sandwich.			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01-09-06Day: MondayBREAKFAST – Arrival Time: 0655

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble Eggs, wheat toast			160°
Hot Cereal	150 or More	Cold cereal.			40°
Juice	40	Jelly			40°
Milk	38 - 40	milk			40°

LUNCH – Arrival Time: 1210Officer's Signature: Fr

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Italian Spaghetti			160°
Stew	160 or more	Pasta			160°
Hot Starch	150 or more	French bread			40°
Hot Vegetables	160 or more	Salad w/ olive oil			40°
Canned fruits/Pudding	40 or less	Orange.			40°
		milk			40°
		sandwich			40°

DINNER – Arrival Time: 1720

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	mushroom soup, chicken cacciatore.			160°
Stew	160 or more	rice			160°
Soup	175 or more	Squash w/ carrots + bell pepper.			160°
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	Dinner roll, water melon			40°
Milk	40 or Less	milk			40°
		Tuna sandwich			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01-08-06Day: SundayBREAKFAST – Arrival Time: 0710

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French toast			40°
Hot Cereal	150 or More				
Juice	40				
Milk	38 - 40	milk			40°
		turkey bacon			40°
		graham crackers			40°
		orange			40°

LUNCH – Arrival Time: 1200

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140				
Stew	160 or more	Chicken soup			160°
Hot Starch	150 or more	rice			160°
Hot Vegetables	160 or more	tomatoe salad			40°
Canned fruits/Pudding	40 or less	Banana, cantaloupe			40°
		milk			40°
		Peanut butter sandwich			40°

DINNER – Arrival Time: 1715

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	seafood stirfry w/vege.			160°
Stew	160 or more	rice			160°
Soup	175 or more	vege soup			170°
Hot Vegetables	160 or more	butter corn			160°
Canned fruits/Pudding	40 or less	mandarin orange			40°
Milk	40 or Less	milk			40°
		Peanut + jelly sandwich			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01-07-06Day: SaturdayBREAKFAST – Arrival Time: 0800

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	breakfast			40°
Hot Cereal	150 or More	chicken soup			160°
Juice	40	orange juice			40°
Milk	38 - 40	milk			40°
		banana			40°
		cake			40°
		Jelly			40°

LUNCH – Arrival Time: 12N

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	chicken burger w/ fries			160°
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	yellow cake			40°
		sandwich			40°

DINNER – Arrival Time: 1740

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Turkey			160°
Stew	160 or more	Nice			160°
Soup	175 or more	Beef adobo			160°
Hot Vegetables	160 or more	veg soup			160°
Canned fruits/Pudding	40 or less	fruit and			40°
Milk	40 or Less	milk			40°
		sandwich			40°

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01-06-06Day: FridayBREAKFAST – Arrival Time: 0725

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Poached egg w/ ham			140°
Hot Cereal	150 or More	butter wheat toast			140°
Juice	40	cereal, jelly juice grape			40°
Milk	38 - 40	milk			40°
		orange.			40°

LUNCH – Arrival Time: 1210

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	BBQ chicken			140°
Stew	160 or more	green beans,			160°
Hot Starch	150 or more	rice			160°
Hot Vegetables	160 or more	Potatoes salad			40°
Canned fruits/Pudding	40 or less	dinner roll Fresh grapes			40°
		milk			40°
		Tuna sandwich.			40°

DINNER – Arrival Time: 1735

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Mahi Mahi w/ tartar sauce.			140°
Stew	160 or more	rice			140°
Soup	175 or more	spinach			60°
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	dinner roll			40°
Milk	40 or Less	milk			40°
		beef sandwich			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01.05.06Day: ThursdayBREAKFAST – Arrival Time: 0710

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	pancakes, ham			140°
Hot Cereal	150 or More				
Juice	40	orange juice			40°
Milk	38 - 40	milk			40°
		granola crackers			40°
		orange.			40°

LUNCH – Arrival Time: 1215

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Roast Turkey			140°
Stew	160 or more				
Hot Starch	150 or more	Season peas w/ carrots.			40°
Hot Vegetables	160 or more	sweet potatoes.			160°
Canned fruits/Pudding	40 or less	dinner roll, honey dew.			40°
		milk			40°
		wafers, fresh fruit.			40°

DINNER – Arrival Time: _____

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Ground beef w/ mushrooms.			160°
Stew	160 or more	rice			160°
Soup	175 or more	Onion soup.			170°
Hot Vegetables	160 or more	tomatoes salad			40°
Canned fruits/Pudding	40 or less	dinner roll, angel cake peach 1/2			40°
Milk	40 or Less	milk			40°
		peanut butter sandwich.			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01-04-06Day: WednesdayBREAKFAST – Arrival Time: 0715

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Fried rice w/ egg			140°
Hot Cereal	150 or More	Battered toast bread			90°
Juice	40	Jelly, juice			40°
Milk	38 - 40	milk			40°

LUNCH – Arrival Time: 1200

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	hamburger steak w/ mushroom gravy			140°
Stew	160 or more				
Hot Starch	150 or more	mash potatoes			170°
Hot Vegetables	160 or more	green beans			140°
Canned fruits/Pudding	40 or less	orange + waffles. pudding			40°
		dinner roll.			40°
		milk			40°

DINNER – Arrival Time: 1725

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pork loins			140°
Stew	160 or more	Rice			160°
Soup	175 or more				
Hot Vegetables	160 or more	Green peas salad			40°
Canned fruits/Pudding	40 or less	Mandarin orange.			40°
Milk	40 or Less				
		dinner roll, sandwich.			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01-03-06Day: Tuesday

BREAKFAST – Arrival Time: _____

Officer's Signature: _____

No of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More				
Juice	40				
Milk	38 - 40				

LUNCH – Arrival Time: 1155

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	grilled turkey			140°
Stew	160 or more				
Hot Starch	150 or more	rice			160°
Hot Vegetables	160 or more	Italian garden soup			160°
Canned fruits/Pudding	40 or less	coleslaw, orange			40°
		sandwich			40°
		milk			40°

DINNER – Arrival Time: 1710

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	fish florentines			140°
Stew	160 or more	rice			160°
Soup	175 or more	crab soup			160°
Hot Vegetables	160 or more	zucchini w/onion & tomatoes			160°
Canned fruits/Pudding	40 or less	vege salad			40°
Milk	40 or Less	milk			40°
		pea sandwich			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01-02-06Day: MondayBREAKFAST – Arrival Time: 0720

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble egg.	140		140°
Hot Cereal	150 or More	Hash brown w/ Potatoes	150		160°
Juice	40				
Milk	38 - 40	milk			40°
		Apple muffin			40°
		Jelly			40°
		Graham Crackers + Apple.			40°

LUNCH – Arrival Time: 1200

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Grilled B.B.Q Pork chop.			160°
Stew	160 or more	Mixed fresh vege.			40°
Hot Starch	150 or more	Dinner roll			40°
Hot Vegetables	160 or more	Mix salad			40°
Canned fruits/Pudding	40 or less	milk			40°
		Ham + chessey sandwich.			40°

DINNER – Arrival Time: 1655

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chicken dumplings			160°
Stew	160 or more	Steamed rice			160°
Soup	175 or more				
Hot Vegetables	160 or more	Steamed broccoli			140°
Canned fruits/Pudding	40 or less	dinner roll, cantalop.			40°
Milk	40 or Less	milk			40°
		Ham + chessey sandwich.			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;
Each; pieces; etc.....

KJD&CF**Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 01.01.06Day: SundayBREAKFAST – Arrival Time: 0749

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Grilled Ham	1		140°
Hot Cereal	150 or More	Pancakes	2		160°
Juice	40	Juice	1		
Milk	38 - 40	milk	1		

LUNCH – Arrival Time: 1231

Officer's Signature: _____

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chesburger & fries	1		160°
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	Apple & mix fruit	1		40°
		milk	1		40°
		sandwich	1		40°

DINNER – Arrival Time: 1725Officer's Signature: Rn

No. of Meals: _____

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pot Roast w/ gravy	3oz.		170°
Stew	160 or more	steamed rice	2/3 c.		160°
Soup	175 or more	Hearty vege soup.	1		170°
Hot Vegetables	160 or more	mix salad	1		40°
Canned fruits/Pudding	40 or less	Homemade white roll / 2 peach halves	1.		40°
Milk	40 or Less	milk	1c.		40°
		Poketti cookie			40°

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....